



Couvert: Selection of Bread and Homemade Dips  
3,20€

## Starters:

Hot coconut Vichyssoise served with  
ginger couli and leek grass    
8,50€



Carabineiro prawn bisque  
served with coriander jelly and marinated fennel  
9,50€


Duet of goat cheese (mousse and samosa), served with  
tamarind cream, courgette cannelloni and goji berry crumble   
12,80€

Fresh cod fish carpaccio perfumed with rosemary infusion,  
spiced carrot purée, oyster mayonnaise and black salt flakes  
14.80€

Terrine of Black Iberian pork served with watercress mousse,  
blueberry jam, juniper farofa and Chardonnay vinaigrette  
13,80€

## Vegetarian Main Courses:

Ragout of tofu in "ras el hanout" sauce  
with aubergine quibe and sautéed green asparagus    
16,80€

Beetroot risotto, served with  
roasted hokkaido pumpkin and parmesan chips   
17,50€



Vegetarian



Vegan

## Main Courses:

Pink seared Yellowfin tuna on caramelized cauliflower purée,  
green asparagus, Kaffir lime sauce and rosemary foam  
19,50€

Filleted sea bream served with wakame ragout,  
anchovies sand, confit endive and basil oil  
23,80€

Grilled rib eye steak with crispy onions,  
Purple carrot purée, baked padron peppers and herbs jus  
19,50€

Roasted suckling pig belly served on sweet potato purée,  
grilled cucumber, romanesco pickles and peanut sauce  
23,80€

**Each main course is served  
with a side dish of your choice:**

Roasted Potatoes with Parsley Creme Fraiche  
Creamy Polenta with Sun Dry Tomatoes  
Celery and Walnuts Salad  
Sautéed Green Beans with Dry Garlic Butter

For extra side dish we charge 4,50€